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For the Sixteenth Year

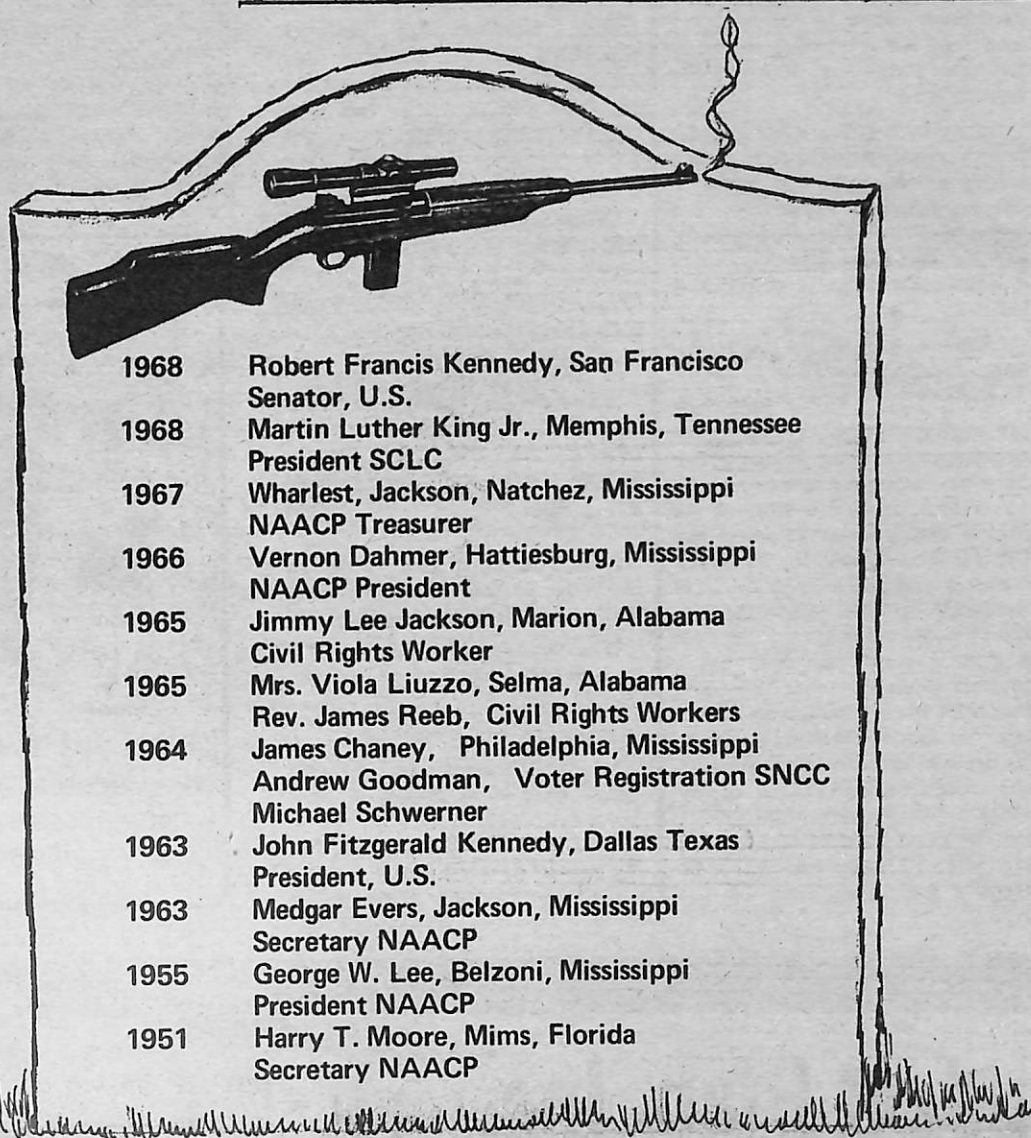
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READERS

Agawam's First Newspaper Serving All The People

Vol. 16 No. 25

Agawam, Mass. - Thursday, June 20, 1968

5¢ per copy - \$1.00 per year



THEY ALL HAD A DREAM

And death came, wearing a white face. And he will come again, and again, because Whitey just doesn't understand. He is conditioned to the social structure which he imposes on the world's people. In America, he is responsible for the economic and social predicament, and ensuing deprivation of the Indians, whose heritage he has ravished, and of the Negro, from whom he keeps running away.

We have contributed to the death of peace, right here in suburbia, U.S.A., when the school committee turned down its opportunity to light a candle of good-will. How can anyone be expected to swallow the lie that there is no room! If half a dozen families moved into Agawam including from 9 to 20 children would we send them to school in another town, because there's no room?

People are blessed when their elected representatives live up to the noblest potential of the populace, but they are cursed when those representatives carry out the intentions of the meanest among them. I refuse to accept the fact that the school committee voiced the sentiments of the town, in their real reason for the turn down. However, to be inarticulate, is to give consent. It is not enough to believe in what's right.

REGISTRY OF DEEDS TRAINING AWARDS

Register of Deeds John Pierce Lynch today announced the names of the recipients of the 11th Annual Hampden County Internship Training Awards.

These students were selected by a special Registry committee from among 30 applicants. The winners are: Miss Judith M. Prior of 92 Woodside Terrace, Springfield, Mass. and Mr. Robert Child of 105 Hillside Drive, East Longmeadow, Massachusetts.

Miss Prior is graduating from American International College this month with a B.A. in psychology and will attend the University of Conn. next fall in the doctoral program in psychology. While at A.I.C. she has earned credits for a major in both history and psychology, and has been a member of the

psychology club, International Relations Club, and Alpha Chi, national honor society. Mr. Robert Child of East Longmeadow is a Senior at Classical High School. At Classical he has served as vice-president of the concert band and was appointed as field marshal. He has served on several committees and has been active in baseball and on the swimming team. Mr. Child is an honor student at Classical and is planning a premedical course.

The successful applicants will work at the Hampden County Registry of Deeds this summer, learning all phases of Registry work.

LOCAL ITEMS CANNOT
BE ACCEPTED
AFTER MON. A.M.

ST. JOHN'S CLUB FLEA MARKET SUNDAY

Antiques including glass, china, furniture, clocks and bric-a-brac will be among items displayed for sale at booths at the first annual Fair and Flea Market, to be presented by St. John's Church Men's Club, Sunday at St. John's field. The event will be open from 10 a.m. to 6 p.m. and the public is invited. A variety of articles will be displayed and there will be refreshments arranged by the Men's Club under the direction of Edward Coffey, Daniel Sullivan, Dominic Maiola and Wylly Brame. Baked goods will be featured at one booth by members of the Catholic Women's Club Ways and Means Committee. Mrs. Arthur Fortier is chairman and Mrs. Albert Taupier is assistant chairman. In the event of rain the food sale,

QUINN'S LAW SAVES MILLIONS

Speaker of the House Robert H. Quinn of Boston today hailed the enactment into law of chapter 269 of the Acts of 1968, a measure which he sponsored to authorize cities and towns of the Commonwealth to engage in centralized group purchasing.

"I am extremely pleased that my bill to permit cities and towns to obtain the financial savings and benefits of volume low priced purchases of materials, supplies, and equipments has been enacted into law," speaker Quinn said.

"Every city and town in the Commonwealth now has the opportunity, if it chooses to exercise it, to modify its present purchasing practices in order to join in centralized purchasing through the state purchasing system," speaker Quinn continued.

Under the terms of the Quinn Collective Purchases Act, the Commonwealth may join with individual cities and towns, or groups of cities and towns, to take maximum advantage of collective purchases at lower volume prices. The state purchasing agent, upon certification of available funds for payment by the local communities, shall purchase all items on requisitions submitted to him by the local communities.

"The hard-pressed taxpayers of Massachusetts should obtain a welcome measure of relief from even-spiraling governmental expenditures by fully utilizing this new law", speaker Quinn observed.

President David White of the New England purchasing agents Association praised speaker Quinn for his vision and understanding in sponsoring the new law. White predicted that millions of dollars of savings will be achieved by cities and towns taking advantage of the Quinn law.

which will feature cakes, cookies and pies, will be held in the church hall. Working on the baked goods sale will be Mrs. Robert Anderson, Miss Mary Barrett, Mrs. Donald Campbell, Mrs. Francis Capitanio, Mrs. Thomas Fern, Mrs. Robert Wysocki, Mrs. John Ferrero, Mrs. John Fitzgerald, Mrs. Gerald Girard, Mrs. John Glogowski, Mrs. Claude Guidetti, Mrs. Lenville Hart and Mrs. Arnold Jerry. Also: Mrs. Peter Longo, Mrs. Joseph Lovotti, Mrs. William Martel, Mrs. Edward McMahon, Mrs. Dominick Mierzejewski, Mrs. James Moran, Mrs.

HOLYOKE CC SUMMER REMEDIAL WORKSHOP

A remedial workshop in reading and writing on the college level will be offered by the Holyoke Community College Summer Division, July 8 to August 30, according to Director Sidney B. Smith.

The reading course will emphasize development of more efficient skills for college work, concentrating on laboratory practice in the mechanics of reading and on vocabulary development, reading comprehension and speed. Class meetings will be held Monday through Friday, 9:45 to 11:15 a.m.

Instructor for the course will be Robert W. Kelliher of the Springfield School Department. Kelliher holds the Master of Arts degree in Reading from the University of Hartford and was director of the reading program for the city of Springfield in the summer of 1966.

Attention to syntax, usage, and idea development will be given in the writing program, with intensive drill and individual work on writing deficiencies. This class is scheduled for Monday through Friday, 8 to 9:30 a.m.

Teaching the writing class will be Mrs. Ruth Chizook, a Ph.D. candidate at the University of Massachusetts, who has been awarded the M.A. in English from the University of California and the B.A. in English by Cornell University. Mrs. Chizook has been Acting Director of the Remedial English Program at the University of Massachusetts, where she has also taught English Composition.

Anthony Natalo, Mrs. Kenneth Oliver, Mrs. Roger Sherry, Mrs. Robert Shoemaker and Mrs. Frank Verteramo.

AGAWAM INTERCHURCH BASEBALL LEAGUE

AMERICAN	WON	LOST	RF	RA
Crusaders	4	0	40	12
Saints	3	2	37	19
Angels	1	4	21	33
Legionnaires	0	4	6	37

NATIONAL	WON	LOST	RF	RA
Thunderbird	2	1	9	19
Shamrocks	2	1	22	7
Knights	3	2	25	17
Leprechauns	2	3	19	35

JR. WOMEN'S PICNIC SUNDAY

The Agawam Junior Women's Club will hold a family picnic this Sunday, June 23 at the Agawam Y.M.C.A. from one to six p.m. All club members and their families are invited to attend. If there are any questions about arrangements, please call Mrs. Theodore LeBlanc.

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THE AGAWAM NEWS, INC. Published Every Thursday
Box 128, Agawam, Mass. 01001
Elizabeth LeDuc, Owner

Founded April 9, 1953 by Robert R. DeForge and entered at the Post Office at Agawam, Mass., April 29, 1953 as Second Class Matter under the act of March 3, 1879.

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FOR ADVERTISING CALL - 732-1495



You Are The Detective

You gaze at the body of Harry Freeman lying on the table in the emergency ward of the hospital, and you see the bullet wound in Freeman's right temple which has ended his life.

Out in the corridor a few minutes later you talk with the dead man's business partner, Tom Danner. "It all happened so suddenly . . . a tragic end to the life of a fine man, and the best friend I've ever had!" exclaims Danner. "I just can't believe . . ."

"Suppose you tell me just how it happened," you break in.

"Well, Harry and I had been out together tonight, attending the sports banquet at the Palace Hotel. He was driving me home at about 11 o'clock, when we stopped on Maple Street where it enters the Central Expressway. It's very dark there, as you probably know. And suddenly a man appeared on Harry's side of the car . . . he had a gun. I could see that, but I couldn't make out what he looked like, with his hat pulled down low over his face and it being so dark. He demanded that we hand over all our cash. I started to reach for my wallet — but Harry's hand darted for the glove compartment in his car where I happened to know he keeps a gun. Then there was the

sickening sound of the shot, and Harry slumped over . . . and I heard the killer running away!

"I was too shocked to move for several minutes, but finally I scrambled out of the car, ran around it, moved Harry over on the seat, and drove as fast as I could to the hospital here . . . but I was much too late. Poor Harry was dead!"

"What business were you and your partner in?" you ask.

"Real estate management — 'Freeman & Danner' — and we've been doing real well, too."

"Do you carry insurance?"

"Oh sure . . . Harry and I both carried good-sized policies on each other's lives, and . . ." Danner suddenly stops and looks hard at you. "Just what are you driving at? Are you implying . . .?"

"Yes, I am implying," you break in. "Your partner's murder did not take place as you described it!"

What leads you to suspect Tom Danner of the murder?

SOLUTION

The bullet wound was in the victim's RIGHT temple. If the killer side, he would have been at the left of the victim.

TODAY'S AGRI-FACT
While hemlock has a bad name among readers of the classics, mainly because Socrates was poisoned by a brew of a weedy herb by the same name, our American hemlock is NOT poisonous. In fact, not too long ago a paste made from hemlock bark was judged an excellent medicinal poultice. Hemlock branch tips made a flavoring for old-fashioned root beer, and hemlock tea from hemlock foliage is still enjoyed by families in New England and Canada. And hemlock bark for years was a mainstay of our local leather tanneries. Many birds and animals find hemlock seeds a valuable food.



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Announces its 18th annual summer session
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PATRICK F. RUSSO

Patrick F. Russo Opticians has opened a new store at 1421 Westfield Street in West Springfield. They will have a complete optical service, including subvisual aids for the partially blind, and a complete temporary and permanent cataract service.

A native of West Springfield, Mr. Russo has been in the optical field for over 20 years and has been associated with Jilson's and managed Thoren Opticians when it was located at 130 Maple Street. Until recently he has been associated with the offices of Drs. Corcoran, Perlman and Pincus.

Mr. Russo attended West Springfield schools and Western New England College, and is a graduate of the Fenway Optical School. He is a member of the Massachusetts Association of Dispensing Opticians, the American Board of Opticianry and the International Academy of Opticianry, and belongs to the West Springfield Council of the Knights of Columbus, the American Legion and the Unico Club.

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Nearly 30 per cent of Negro homes in the U.S. are rated as substandard, three-times the proportion of substandard housing for whites.

In smaller cities and towns, and in rural areas, two-thirds of Negro housing is classified as substandard.

Negroes now make up 18 per cent of the U.S. population. But they hold a full 42 per cent of the household worker jobs in the lowest wage brackets and only a scant 2.6 per cent of jobs in the white collar category.

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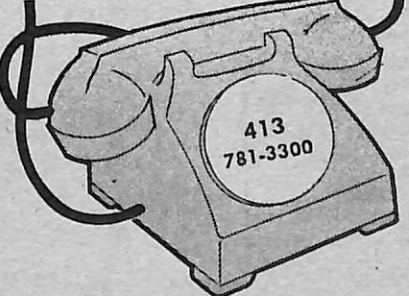
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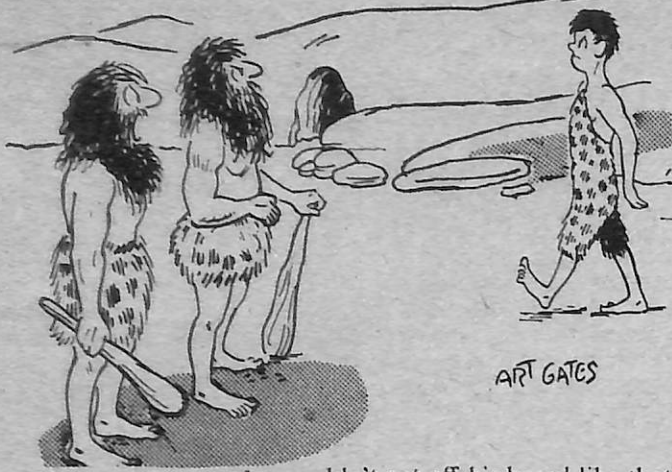
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ART GATES

Joke's On Her

When the very, very fat lady walked into the room, four fellows, over by the punch bowl started laughing and pointing. "There they go," she muttered angrily, "having fun at my expense again."

Anything Unusual

Teacher to student who is half an hour late to school: "You should have been here at 9 o'clock." Student: "Why? What happened?"



"The cigarette lighter doesn't work!"

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SATURDAY

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NIH RESEARCH FOR HEALTH

A REPORT FROM
THE NATIONAL INSTITUTES OF HEALTH
BETHESDA, MARYLAND

Poison Ivy, Oak, and Sumac

Many people claim that they are highly susceptible to poison ivy, but are totally unaffected by poison oak or poison sumac. This is probably not true, according to the National Institutes of Health, for the substance which causes the allergy to poison ivy is closely related to that which causes the allergy to poison oak and probably that of poison sumac.

According to research studies conducted and supported by the Division of Biologics Standards, NIH, the villain which causes the allergic rash and blisters is a sticky sap whose active ingredient, called urushiol, is found on all parts of all three plants. Thus a person who contracts poison ivy most likely also will react to poison oak and poison sumac. The skin reactions from the urushiols, which affect seven of every 10 people, varies with the individual's sensitivity and amount of exposure.

Contact with urushiol is necessary to develop the allergic reaction, but contact with the plant itself is not necessary. Garden tools, work clothing, camping gear, pets, and smoke from the burning plants can cause a person to come into contact with the oily sap. Even the dead roots and leaves of the plants contain urushiol and are potentially dangerous. Children sometimes eat the berries which may cause an allergic reaction in the mouth or in the rectal area as the plant is excreted.

Urushiol victims worry about scarring—which seldom occurs—and tend to overreact to the symptoms. Contrary to popular belief, scratching the rash and "weeping" blisters does not cause the rash to spread. Scratching is dangerous, however, as it opens the skin to secondary infection which can cause scarring.

The most important procedures are preventive measures: learning to recognize the plants and avoiding contact. If that fails, the exposed skin should be washed immediately with strong soap to remove the urushiol. Clothing which has made contact with urushiol is usually the cause of spreading the rash and should also be thoroughly washed.

A drying lotion helps relieve the itching. If symptoms are severe, a physician should be consulted.

A new pamphlet prepared by the National Institute of Allergy and Infectious Diseases (NIAID), contains information on research in these plant allergies, along with pointers from the U.S. Department of Agriculture on how to recognize, avoid, and eliminate the plants.

The NIAID—one of the eight National Institutes of Health—is the primary research arm of the NIH concerned with seeking knowledge leading to the prevention or cure of allergic disorders and infectious diseases. The DBS is responsible for research on the biologic products used in diagnosis or treatment of allergic and other disorders.

Single copies of "Poison Ivy, Oak, and Sumac," publication No. 1723, may be obtained from this newspaper.—200-AID-668-B

NEW DEAL

When newlyweds feather their nests today, usually four parents have been plucked.

LACK WILL-POWER

Wayward men figure it's easier to pray for forgiveness than it is to fight temptation.

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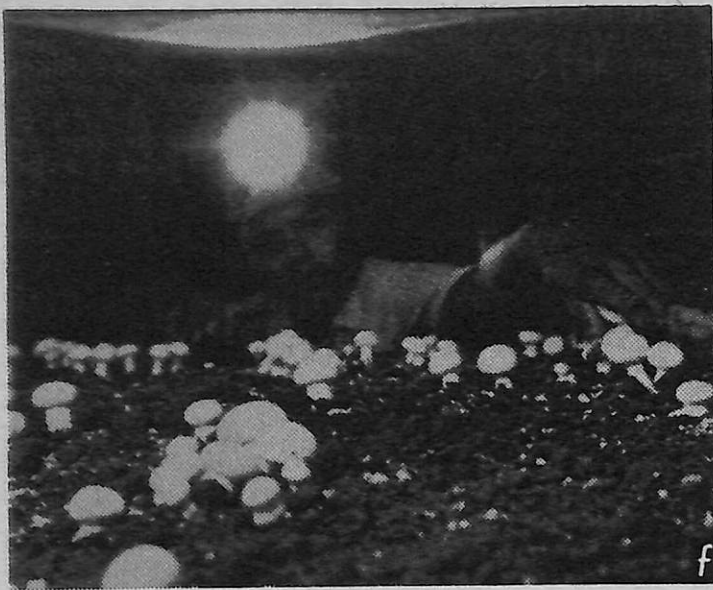
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to do;
But, sad to say, they give the
pains
To all the other people, too.



Picking mushrooms by the light of a miner's lamp. Yields are measured in pounds per square foot.

The Modern Mushroom Comes to Dinner R1

NEW YORK (CFN)—Getting a good "break" means good fortune, but to the fast-growing mushroom industry of America, a "break" refers to the time when the mushrooms suddenly pop up like magic after 21 days of waiting. This annual harvest of some 185,000,000 pounds is worth \$80,000,000 at wholesale and reaches the American dinner table in fresh, canned, frozen and dried forms.

The mushroom grower isn't likely to get sunburned, for this delectable fungus grows in the dark. It is very demanding in other ways, however, since growing temperature and humidity are of such critical importance that mushrooms are grown in specially built, windowless houses which can cost as much as \$70,000, where every phase of production is carefully controlled.

Mushrooms thrive only in carefully-prepared, sterilized compost. The composting process not only provides the food elements needed by the mushrooms, but the heat of sterilization destroys other forms of unwanted fungus, leaving it waiting for the pure mushroom spawn which will be mixed into it.

Modern cultivated mushrooms are primarily the *Agaricus campestris*, almost white, but recently growers have begun producing mushrooms of a rich beige tint, ones which are called brown mushrooms. The brown mushrooms appear

to be less cranky about growing conditions, while the end product is fully as tempting in flavor.

Mankind has been enjoying mushrooms for thousands of years; this vegetable may have been one of man's first really flavorful foods. Greeks and Romans loved mushrooms and they have been considered a delicacy for centuries since those days.

How the mushroom got its name isn't known for certain, but it's probably the anglicized spelling of the French "mousseron," meaning softness, sponginess of texture. There have been at least 20 different English spellings of "mushroom" in the last five centuries, some as odd as "mushrump," "moushrumpes," and "mushcherons." The gourmet, all this while, has thought of them as "food of the gods," "food fit to be set before the angels," or "the vegetable steak."

While the calorie content of the mushroom is of the daintiest — 66 per pound — it is an excellent source of many vitamins and minerals.

Modern mushroom technology has made it possible for us to enjoy fresh mushrooms every day of the year, but there

is a slight peak in the cooler months. This year the mushroom industry has proclaimed October 30 to November 5 as Mushroom Week. Canned and frozen mushrooms are available every day in the year just as needed for all kinds of flavorful dishes. Dried mushrooms are also available in many food stores.

In most recipes these forms of mushrooms can be used interchangeably. For instance, in a recipe that calls for one cup of fresh or frozen mushrooms, you may use one-half cup of cooked or canned mushrooms. When using canned mushrooms add the liquid — the mushroom broth — to sauces, gravies, soups or use as cooking water for fresh vegetables such as snap beans, peas or Brussels sprouts.

Canned, frozen and dried

mushrooms are so ready-to-use that we need only consider the basic preparation of the fresh. While there are arguments pro and con as to washing fresh mushrooms, home economists of the American Mushroom Institute suggest dunking them briefly in a bowlful of clear water, lifting them out and draining them before further use. Cultivated mushrooms are so delicate it would be a big mistake to peel them. Since fresh mushrooms are as delectable raw as cooked it follows that only the briefest cooking is needed, certainly not more than three minutes over low to moderate heat.

It has been said that mushrooms are good with everything — certainly they add elegant flavor to all kinds of meat dishes, as for instance, in Braised Steak:

Braised Steak and Mushrooms

- | | |
|---------------------------------------|---|
| 2 1/2 pounds beef round, 1 inch thick | 1 cup canned tomatoes, crushed |
| 1 teaspoon salt | 1/2 cup sliced onion |
| 1/4 teaspoon ground black pepper | 1/4 clove finely minced garlic |
| 1/3 cup flour | 1 small bay leaf |
| 1/4 cup butter or margarine | 1 3/4 cups sliced fresh or frozen mushrooms or 1 (6-ounce) can sliced mushrooms |
| 1 cup water | |

Cut the meat into 6 serving-size pieces. Season with salt and pepper. Dredge sides with flour. Brown steaks in hot fat. Place meat in baking dish and add water, tomatoes, onions, garlic and bay leaf. Cover dish with foil and cook in a moderately slow oven (325° F) 1 1/2 to 2 hours or until meat is tender. Add mushrooms to roasting meat 10 to 15 minutes before steaks are done. Garnish with sprig of parsley.

YIELD: 6 servings.



Braised Steak with Mushrooms, truly "the food of the gods."

IT'S NEVER THE SAME

If you have been commuting to your office for a number of years, the roads over which you drive become very familiar . . . so familiar, in fact, you probably think you could make the trip with your eyes, if not your mind, closed. Every turn in the road is well known; every stop sign, intersection, traffic light rotation, one-way street and school crossing present nothing new . . . no challenge to your driving ability. Daily rush hours are when care and caution seem to fly out the vent window. The driver relaxes, assumes, forgets, dreams and . . . bang!

Commuters rarely realize when they drive those familiar roads that they never travel the same road twice, even in one day. The changing position of the sun, a wet reflective road surface, a stalled car, a parked school bus, a pothole caused by a sudden downpour, a less alert driver ahead, a difference in distance from foot to brake pedal and thousands of other constantly-changing factors can give a "familiar" road the complexity of a chess game.

The tourist driving in different parts of the country has a built-in advantage over the commuter. He is concerned with what may lie around the next curve . . . a traffic light? a pedestrian? school children? a parked truck? a detour? construction? a one-way street? The tourist, almost unknown to himself, becomes a better driver for no other reason than the strange geography of the country. When the same driver is commuting, familiar geography can make him a menace.

Statistics indicate that the majority of accidents occur within 25 miles of home. The Automobile Legal Association feels that the high accident and death toll on America's highways could well be cut by substantial amounts if commuting drivers would use the same care and caution they would on a cross-country trip with their families . . . if they would only remember that they never travel the same road twice.

A GALA WEDDING PUNCH

Weddings are among the most joyous of all occasions. It's no wonder that the traditional way of celebrating is a gala reception with plenty of chilled, bubbly Champagne.

You can pour elegant California Champagne "as is" into graceful, stemmed glasses. For a very large reception, however, you may want to cut expenses by serving a special Champagne punch. There are many delightful combinations you can create to please your guests.

Here is an especially festive Champagne punch. It's appropriately called Hacienda Wedding Punch and is perfect for a summer reception. Serve the punch in a very large bowl ringed with pretty flowers.

HACIENDA WEDDING PUNCH

- 6 oranges
- 6 lemons
- 4 cups sugar

- 2 cups water
- 1/2 cup white corn syrup
- 1/4 teaspoon salt
- 2 quarts pineapple or orange juice (or mixed half-and-half)
- 2 cups lemon juice
- 2 large bottles California Sauterne or other white dinner Wine
- 2 large bottles California Champagne
- 2 large bottles sparkling water

Peel oranges and lemons. Cut peel in thin strips; add sugar, water, syrup and salt. Bring to boil, stirring to dissolve sugar. Lower heat; simmer 15 minutes. Cover and cool. Remove peel. Add cold flavored syrup to fruit juices and sauterne; pour over block of ice in large punch bowl. Let stand about 1/2 hour, stirring once or twice. Add candied peel strips, if desired. Add well-chilled Champagne and sparkling water just before serving. About 80 servings.

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